

LE NORD

BISTROT | LUNCH | BIER & WIJNBAR

Opening hours:
Monday & Tuesday from 16:00
Wednesday to Sunday from 12:00

Local organic products

The majority of our vegetables, fruit, meat, dairy products and bread come from an organic farm *Hoeve Biesland*. This stubborn farmer works together with nature, by improving the soil quality, which revives biodiversity.

A farmer who works with a 'closed cycle' and in a sustainable way. And only 15 km from Le Nord, so still local too.

We also work with sustainably caught fish from Schmidt Zeevis in Rotterdam.

Our kitchen

Our chef Sjoerd likes to work with the finest ingredients; local, healthy and with respect for nature. With a healthy nod to classic French cuisine, he prepares surprising meat, fish, vegetarian and vegan dishes.

Our team




The great brigade of Le Nord serves you a cozy and tasteful lunch, drink and dinner. Due to the wide choice of beers and wines, personal advice is always given. From trusted and local beers to non-alcoholic spirits to natural wines from forgotten wine countries.

Something for everyone's taste.




*Note: unfortunately it is not possible to pay group bills in different parts.
Thank you for your understanding.*

Small Bites


Finger food

-  **Pain Le Nord** 7¼
Bread | homemade butter | olive tapenade
-  **Olives** 5¼
Lemon | Mediterranean spices
-  **Nuts, 3 types** 5¼
Smoked almond | honey red pepper peanut | Indonesian mix
- Charcuterie & Cheese Platter** 28½
3 types of charcuterie | 3 types of cheeses

Fried Snacks

- Dutch Bitterballen 7pcs / 15 pcs** 10/19
With French mustard
- Organic Bitterballen 5 pieces** 9
From local farmer Hoeve Biesland | with French mustard
-  **Dutch Vegan Bitterballen 7 pieces** 9½
With French mustard
-  **Cheese sticks 7 pieces** 9½
With chili sauce
-  **Vegetarian fried snacks platter 7 pieces** 8½
With chili sauce
- Fried snacks platter 15 pcs / 25pcs** 18 / 27
Mayonnaise | mustard | chili sauce

Side dishes

-  **Skin-On French Fries** 6
Fries | truffle mayonnaise
- Peking Duck Rolls** 9¾
3 pieces | Hoisin | cucumber
- Fried Chicken** 9¾
Pickled onion | cress

Our dishes may contain different types of allergens.
For allergen information, please contact one of our employees.

Cheese

Create your own cheese board

Including nut fig bread & chutney

1 cheese	(70 grams)	9½
3 cheeses	(30 grams)	13½
4 cheeses	(30 grams)	16½
5 cheeses	(30 grams)	18½



Chabichou du Poitou

Goat cheese from the Loire-region

Creamy - Intense - Aromatic



Délice de Bourgogne

Creamy and delicate texture, the crust is soft and white.

Creamy - Intense - Slightly Spicy



Queso Oveja Grande Vintage

Slightly spicy and salty, this cheese is a type of Manchego

Slightly Salty - Fatty - Nutty



Taleggio

Light sweet notes with aromas of almond and white truffle.

Soft - sweet - white truffle



Kaas van Vermeer

Hard cheese, winner of the international Cheese-Contest

Spicy - Hard - Full



Boeren truffle

Young semi-hard cheese with the taste of black truffle.

Truffle - creamy - young



Blauw Klaver

Light creamy cheese with a salty rind.

Soft - mild - intense



Tomme Chèvre Grise au Bleu

Dutch blue cheese, matured in French caves

Soft - Caramel - Intense



Ratafia de Champagne | Moutardier | Champagne, France

Blend of Chardonnay, Pinot Meunier & Pinot Noir made from 3rd pressing of Champagne grapes. A soft sweet dessert wine, wonderful with cheese!

Almond - Surprisingly - Apricot

8½

Charcuterie

Create your own charcuterie platter

With bread and sweet sour onion

75 grams

Salami Delicato

12

A light salami made from the meat of selected pigs

Delicate - Sweet - Soft

Coppa Di Parma

12

Select Italian charcuterie, spiced before aging.

Premium - sweet - fatty

Serrano Ham

12

Well known for its dark pink color.

Umami - sweet - salty

Roasted Pork Rib

10

Crispy roasted pork ribs, made at high temperature and prepared in a traditional way

Fatty - Herbal - Roasted

Fig Sausage

11

Artisanal fermented and dried sausage from L'Auvergne

Figs - Salty - Sweet

Plateau Charcuterie

18

3 types of charcuterie Chef's choice | sweet sour vegetables | olives

Charcuterie & Cheese Platter

28½

3 types of charcuterie | 3 types of cheeses

Lunch

until 4.30 pm

Egg Roll Serrano 12
Fennel | red onion | sriracha mayonnaise | sesame

 **Egg Roll Goat cheese** 12
Lettuce | cherry tomato | watercress

Egg Roll Smoked salmon 14
Miso mayonnaise | fennel | sweet and sour cucumber

Pita Shrimp 12
Miso | cucumber | red onion | mesclun

Pita Fried Chicken 12
Sriracha mayonnaise | red onion | mesclun

Pita Belly Bacon 12
Pork belly | Sriracha mayonnaise | mesclun | sweet sour

 **Smashed Avocado** 15
Bread | poached egg | avocado

Smashed Avocado Smoked Salmon 16
Bread | poached egg | avocado

Smashed Avocado Roman Esplanade 16
Bread | poached egg | avocado

Classics

 **Dutch Vegan Croquettes** 12
Bread | lettuce | mustard

Dutch Beef croquettes 13
Bread | lettuce | mustard

Croque madame 14
Béchamel | Gruyère | Serrano ham | fried egg | mesclun

Steak Tartare * *Small* 16
Large 25
Crostini | saffron mayonnaise |
sweet and sour shallot | mustard seed

* Organic meat from Blonde D'Aquitaine or Fleckvieh cows from farm Hoeve Biesland in Delfgauw, local, sustainable & stubborn

*Our dishes may contain different types of allergens.
For allergen information, please contact one of our employees.*

Lunch

until 4.30 pm

Side dishes



Le Nord's Skin-On Fries

Fries | truffle mayonnaise

6



Pain Le Nord

Bread | homemade butter | olive tapenade

7¼

Desserts

White chocolate mousse

Black olive cake | lemon thyme | vanilla ice cream

9

Crème brûlée

Coffee ice cream

9

Ice by Scoop

Choice of:

Vanilla ice cream

Coffee ice cream

Stewed pear sorbet ice cream > **VEGAN**

4

4 Types of Cheese

Nut fig bread | apple syrup

16

* Organic product from the Hoeve Biesland farm in Delfgauw: local, sustainable & unique







*Our dishes may contain different types of allergens.
For allergen information, please contact one of our employees.*

Diner

from 5 p.m

Our dishes are meant to share and experience together.
We recommend approximately 3 dishes per person for dinner.

Cold dishes

-   **Marinated kohlrabi** 9½
Tarragon | parsnip | buttermilk
Tricolis white | Apatsagi Pannonhalma | Riesling, Gewürztraminer | Pannonhalma, Hungary | 7
-  **Seasoned trout with fennel seed and pink pepper** 14
Basil & yuzu vinaigrette | crisp with | nori
La Traversata Vermentino | Corvezzo | Veneto, Italy | 7
-   **Roasted Mackerel** 14
Kimchi of radicchio | nashi pear |
mirin mayonnaise | daikon
 *Riesling Reserve | Fernand Engel | Riesling | Elzas, France | BIO | 8*
- Steak Tartare *** Small 14
Large 23
Crostini | saffron mayonnaise |
sweet and sour shallot | mustard seed
 *Valle de San Jaime Cava Brut | Bodegas Valsangiacomo | Chardonnay, Macabeo, | Utiel-Requena, Spain | 8*
 *Cuvée de Printemps | Château de Ksara | Gamay, Tempranillo | Be'kaa Vallei, Lebanon | 7½*
-   **Smoked beetroot** 10
Beet reduction | ricotta | pecan | Granny Smith
 *La Rua Marzemino | Roeno | Marzemino | Trentino, Italië | 7½*

* Organic meat from farm Hoeve Biesland in Delfgauw, local, sustainable & stubborn

Our dishes may contain different types of allergens.
For allergen information, please contact one of our employees.

Diner

from 5 p.m

Our dishes are meant to share and experience together.
We recommend approximately 3 dishes per person for dinner.

Warm dishes

- | | | |
|--|---|-----|
| 
 | Celeriac
Oyster mushroom black garlic
<i>Les Bertholets Grande Reserve Chardonnay Languedoc, Frankrijk 7</i> | 10½ |
| 
 | Curly kale
Smoked white beans buckwheat
<i>Slurbck Gorilla Primitivo Botter Primitivo Puglia, Italië 7½</i> | 10½ |
|  | Baked cod
Sea buckthorn fig leaf oil hazelnut
<i>Luberon Tradition Blanc Val Joanis Roussanne, Vermentino Rhône, France 7½</i> | 19½ |
|  | Confit de canard
Celeriac apricot jus apricot gel
<i>Rară Neagră Novak Rară Neagră Cahul, Moldavia 7</i> | 22½ |
|  | Slow roasted pork cheek
Spice sauce mashed potatoes
<i>Super Tuscan Poggio Colombi Cabernet Pepi Lignana Cabernet Sauvignon, Cabernet Franc, Petit Verdot Toscane, Italy 9</i> | 17½ |
|  | Flat Iron Steak
Sweet potato bay leaf jus
<i>Barrel Select Syrah Survivor Shiraz West Cape, South Africa 8½</i> | 24 |

* Organic meat from farm Hoeve Biesland in Delfgauw, local, sustainable & stubborn

Our dishes may contain different types of allergens.
For allergen information, please contact one of our employees.

Diner

from 5 p.m

Side dishes



Le Nord's Skin-On Fries

6

Fries | truffle mayonnaise



Pain Le Nord

7¼

Bread | homemade butter | olive tapenade

Desserts

White chocolate mousse

9

Black olive cake | lemon thyme | vanilla ice cream



Rieslaner Auslese | Ellermann-Spiegel | Rieslaner | Pfalz, Duitland | 8t

Crème brûlée

9

Coffee ice cream



Topo de Lobo PX Sherry | Barbadillo | Jerez, Santúcar de Barrameda, Spain | 8

Ice by Scoop

4

Choice of:

Vanilla ice cream

Coffee ice cream

Stewed pear sorbet ice cream > **VEGAN**



Rieslaner Auslese | Ellermann-Spiegel | Rieslaner | Pfalz, Germany | 8t

4 Types of Cheese

16

Nut fig bread | apple syrup



Champagne ratafia | Moutardier | Chardonnay, Pinot Meunier, Pinot Noir | Champagne, France | 8t

* Organic meat from farm Hoeve Biesland in Delfgauw, local, sustainable & stubborn

*Our dishes may contain different types of allergens.
For allergen information, please contact one of our employees.*